

GABRIEL MEFFRE

# Ventoux "Saint Pétrarque"

2020

"This Ventoux has a beautiful intense red color with aromas of red fruits and subtle spicy notes. A silky and aromatic wine !"

## Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and excellent sanitary conditions. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

## Grape varieties

Grenache noir, Syrah

## Terroir

The vineyard is located mainly on the sediment left by the seas of the Tertiary period at the base of the limestone massif of the Ventoux.

## Winemaking

Each grape variety is vinified individually and vatting lasts for 2 or 3 weeks depending on the variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are then blended. Ageing in vats for 10 months before bottling.
Vegan Friendly.

## Service & food pairing suggestions

Enjoy it with grilled ribs, lamb skewers or with a carrot and zucchini cake with cumin.
Serve around 13 – 15°C, enjoy young.